

think process!

WP Riehle



Tray cleaning machine BWM Industrie

For the efficient cleaning of all types of trays

WP BAKERYGROUP

TRAY CLEANING MACHINE BWM INDUSTRIE SHORTFACTS



Cleans up to 600 trays per hour!

TRAY DRYING BY PROFESSIONAL AIR KNIFE SYSTEM

BENEFITS

- Suitable for all kinds of trays: rimless, 2-rim, 3-rim and 4-rim
- Continuous flow heater for clear rinse water
- Connection for hot tap water up to 80°C
- Sensor controlled dosing of water and detergent
- Glass-Touch-Panel-Control (insensitive to dirt, water & oil)
- Extended service life of trays and brushes thanks to the use of plastic brushes in combination with hot water
- This cleaning method supports HACCP regulations

OPTIONS

- Tray Oiling Unit (KEG-System Boyens) with return belt
- Return belt w/o oiling
- Tray trolley

Technical Details

Length	ca. 5000 mm
Width	ca. 1600 mm
Height	ca. 1200 mm
Consumption	35 kW / 85A

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